

<i>SUSTAINABLE CAVIAR</i> , Yukon Gold Blinis, Traditional Accoutrements Iranian Imperial 375...Italian Ossetra 120...American 95	
<i>SEAFOOD ON ICE</i> , Oysters, Shrimp, Clams, Ceviche, Lobster, Caviar, Blinis	65/120
" <i>STEAK N' EGG</i> ", Beef Tartare, Carpaccio, Artichoke, Truffle Vinaigrette, Fontina Toast, Crispy Egg Yolk	19
<i>MAINE LOBSTER SALAD</i> , Coconut & Carrot Vinaigrette, Heart of Palm, Avocado, Grapefruit	23
<i>SHUCKED COLD WATER OYSTERS</i> , Cucumber Carpaccio, Black Pepper Mignonette, Horseradish Chantilly, Ossetra Caviar	27
<i>JAPANESE HAMACHI "TIRADITO"</i> , Peruvian Chilies, Ginger, Yuzu-Soy Vinaigrette, Crispy Lotus Root Salad	21
<i>ORGANIC GREEN SALAD</i> , Goat Cheese Crostini, Champagne Vinaigrette, Balsamic Marinated Tomato	13
<i>CHAR-GRILLED OCTOPUS SALAD</i> , White Bean Puree, Artichokes, Black Olives, Tomato	18
<i>BRAISED VEAL RAVIOLI</i> , Port Syrup, Parmesan, Black Truffle Butter	19
<i>HEIRLOOM BABY BEET SALAD</i> , Toasted Walnuts, Golden Beet Vinaigrette, Shower of Blue Cheese	16
<i>CORVINA CEVICHE</i> , Tostones, Habanero, Sweet Potato, Avocado	17
<i>NEW ENGLAND CLAM CHOWDER "REVISITED"</i> , Crispy Ipswich Clams, Pork Belly, Malt Vinegar Aioli	17
<i>MAINE PEEKYTOE CRABCAKE</i> , Spicy Remoulade, Caraway Crust, Gruyere, Cabbage Slaw	17
<i>ITALIAN BURRATA</i> , Florida Heirloom Tomatoes, Roasted Shallot Vinaigrette, Arugula, Extra Virgin Olive Oil, Basil, Aged Balsamic	18

If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at great risk of serious illness from raw oysters and should eat oysters fully cooked.

For your convenience, an 18% gratuity has been automatically added to all checks

<i>PAN SEARED FLOUNDER</i> , Rock Shrimp Scampi, Zucchini Noodles, Roasted Potatoes	36
<i>WILD STRIPED BASS</i> , Celery Root Puree, Sweet N' Sour Bacon Glaze, Peas, Morels	37
<i>SEARED JUMBO SEA SCALLOPS</i> , Cauliflower Risotto, Curried Carrot Sauce, Marcona Almonds, Chervil	36
<i>SEAFOOD CIOPPINO</i> , Monkfish, Shrimp, Clams, PEI Mussels, Lobster, Scallop, Calamari, Fennel, Grilled Bread, Calabrese Chilies, Basil	44
<i>YOGURT MARINATED LOCAL SWORDFISH</i> , Crispy Pita & Heirloom Tomato Salad, Brown Butter Cashews, Maine Lobster, Mint	42
<i>PRIME BEEF RIBEYE STEAK "OSCAR"</i> , Alaskan King Crab, Crispy Potato Cakes, Asparagus, Bearnaise	55
<i>MAPLE FARMS DUCK BREAST</i> , Baby Turnips, Duck Fried Rice, Hot N' Sour Glaze, Bok Choy, Cashews, Citrus Salad	42
<i>MOROCCAN INSPIRED COLORADO LAMB</i> , Charred Eggplant, Raita, Harissa, Feta	44
<i>GRILLED VEAL CHOP</i> , Italian Sausage Polenta, Broccoli Rabe, Mushroom Sauce	48
<i>ORGANIC FREE RANGE CHICKEN</i> , Favas, Pistachios, Orzo, Black Truffles	33

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DESSERT

<i>GINGER PANNA COTTA</i> , Tangerine Sorbet, Sesame Tuile, Tangerine Reduction	12
<i>CHOCOLATE TRIO</i> , Guanaja Bittersweet Chocolate Gelato, Milk Chocolate Peanut Butter Gateaux, Chocolate and Banana Cream with Malted Milk	15
<i>GOAT CHEESE WONTON</i> , Poached Pears, Port Wine Reduction, Goat Cheese Ice Cream	11
<i>JAMAICAN RUM BREAD PUDDING</i> , Coconut Sorbet, Fresh Pineapple, Rum Caramel	15
<i>STICKY RICE CRÈME BRULEE</i> , Citrus Saffron Sauce, Lemongrass Sorbet	11
<i>CHOCOLATE BEIGNETS</i> , Mint Chocolate Crunch Ice Cream, Chocolate Sauce	15

CHEESE

MIDNIGHT MOON, Aged Goat, California	
ROARING FORTIES BLUE, Cow, Australia	
HUMBOLT FOG, Goat, California	
CAVE AGED MIMOLETTE, Cow, France	
AGED BLACK DIAMOND CHEDDAR, Cow Aged 24 months, Canada	
TRIPLE CREAM BRIE, Cow, France	
GORGONZOLA DULCE, Cow, Italy	
SMALL PLATE OF ARTISAN DOMESTIC AND IMPORTED CHEESES, Choice of Three	14
LARGE PLATE OF ARTISAN DOMESTIC AND IMPORTED CHEESES, Choice of Five	19

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DESSERT WINE

	Glass	Bottle
2005 Dolce By Far Niente, Napa Valley, California (375ml)	39	178
2006 Jorge Ordoñez "Victoria", Moscatel, Malaga, Spain (375ml)	20	80
2007 Inniskillin, Riesling Ice Wine, Canada (375ml)	49	182
2004 Château Rieussec, 1er Cru Fargues, Sauternes, France (375ml)	20	80

PORT SELECTION

Sandeman Founders Reserve, MV	18	60
Fonseca, 10 yr Tawny	19	98
Taylor Fladgate, 20 yr Tawny	25	158
1994 Dow's Vintage	35	270
1988 Warres Quinta Da Cavadinha	38	300

MADEIRA SELECTION

Blandy's, 5 yr	18	60
The Rare Wine Co. "Boston Bual", Special Reserve	31	117

1937 D'Oliveiras, Sercial

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COFFEE SELECTION

ILLY EXPRESSO, CAPPUCINO	5
<u>FRENCH PRESS</u>	
ILLY, ITALY	5
MONSOON MALABAR, INDIA	5
<u>SPECIALTY ESPRESSO "CAFÉ RICHARD"</u>	
ETHIOPIAN MOKA SIDAMO, Cultivated in the Birthplace of Coffee, Light-Bodied and Delicate with Floral Aromas and Hints of Apricot	8
COSTA RICA TARRAZU, This High-Grown Arabica is Lively and Elegant With a Round and Satisfying Finish	8
SUMATRA MANDHELING, A Full-Bodied Coffee Embellished With Woody Tones and An Exceptionally Long Finish	8
JAMAICA BLUE MOUNTAIN, Rich In Flavor! A wonderful Combination of Sweetness and Full Body, Accentuated by Notes of Honey and Soft Velvety Mouth-Feel	10

Tea Selection

GREEN TANGO Green Tea, Marigold Flowers and Natural Flavors	7
JASMINE GREEN Green Tea and Jasmine Flowers	7
CITRUS MINT Peppermint Leaves and Lemon Peel	7
EARL GREY Black Tea, Marigold Flowers, Safflowers and Natural Bergamot	7

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